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Institutional Feeding Managers Stewards-Chefs-Cooks

ATTENTION PLEASE !

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MEAT SAVER RECIPES CONTEST

Much has been said about how people from different parts of the United States have been brought together by the War Industries. The man from Connecticut may find himself working by the side of a Pueblo Indian from New Mexico. Again, it may be a fellow from the Pennsylvania Dutch section, who is the partner of a chap from Oklahoma.

From wherever they come they have favorite home dishes. Why not capitalize on everyone's enjoyment of food to give you a chance to vary your menu and at the same time give it a personal touch that will appeal to all?

Here's one way to do it! Have a "SPECIAL DISH CONTEST" requesting dishes with a "regional" background.

Plan the general outline of your campaign to determine -

- (a) Whether you want just recipes or menus high-lighting a certain dish;
- (b) Whether you want to feature a "prize meat saver dish" daily or weekly. If daily, an extra prize could be awarded on the best prize dish of the week to be chosen by popular vote during the following week;
- (c) Who the judges will be. A committee of three should be enough. A representative of the workers, the industrial relations manager, and the cafeteria manager or head chef.
- (d) What the prize is to be. It may be a free meal for the winner and a friend on the day the menu or dish is served, or a cash award. Whatever the prize, there should be publicity and generous acknowledgement of the cooperation of the winner and other workers in making the contest a success.

(over)

After the general plan is set, then:

Secure full and generous cooperation of the publicity and art departments..

Use Posters.

Use either the public address system or a printed slip placed on the tray of each worker to announce the contest and keep up the pitch.

Table tents with a note inviting participation in the contest and a blank space on which to write the recipe will also be an incentive for cooperation.

Urge the cooperation of the wives of the workers and give recognition to their efforts.

Possibly set up the campaign to develop competition between groups from different states (with posters announcing "so many" recipes from Pennsylvania and only such a number from "Iowa", etc.). This will inspire group participation as well as individual interest.

Results:

At first, the recipes may be slow coming in but after the awarding of prizes, the first week or two, interest in participation increases considerably.

Interest in the problems of the cafeteria is increased and a better understanding of difficulties results.

Greater pride and appreciation of the efforts of the food department will also be seen.

You may also get constructive suggestions that will lead to improvement in other phases of the department as well.

U. S. FIGHTING ISEN ON TROPIC ISLANDS ARE PROTECTED FROM INSECTS BY
AN INSECTICIDE CONTAINING FATTY ACIDS FROM SALVAGED KITCHEN FATS

— SO —

SCOOP, SKIM AND SCRAPE, WHILE YOU COOK, AND CONSERVE EVERY DROP
OF KITCHEN FAT FOR REUSE AND SALVAGE.

